



Nevio Scala

Colli Euganei, Veneto, Italy

History of the Winery

Azienda Agricola Nevio Scala is located in the village of Lozzo Atestino in the Veneto region, at the foot of the Euganean Hills (Padova province). Nevio Scala is the 3rd generation of the family estate. The Scalas have been working in agriculture for more than a century, and the current estate dates back to 1929, when Nevio's grandfather Angelo lost his land properties during the economic crisis. He managed to redeem some land after some time, and it was on that land that his son Francesco planted the vineyards for the first time. Nevio grew up on the farm, but his first career was not in wine, but in soccer. He was a talented soccer player from a young age and had a successful career playing for teams such as Roma, Milan, Fiorentina, Vicenza, and Inter, as well as some lower-ranked clubs. He then became a coach, working with a few different teams, but was with Serie B club Parma for the longest period. After his retirement from coaching, he decided to return to his family estate to pursue agriculture and winemaking. The estate is now managed by his son Claudio and daughter-in-law Elisa, the 4th generation. His other son, Sacha, is also involved, as the architect responsible for the new Nevio Scala cellar.

JS & Nevio Scala

Connecting with Nevio Scala was a stroke of luck for us! We received our first shipment from Nevio Scala earlier this year and sold out quickly of most of the wines, so we are thrilled to have our second shipment arriving just in time for summer. We hope to visit the estate in 2024 and meet them in person.

Viticulture

The estate is entirely organic and comprises 9 hectares of vines planted between 2013 and 2018, with the main grape being Garganega. They also have Malvasia Istriana, Moscato (two varieties, white and yellow), Merlot, Cabernet Franc, and a half hectare plot of recovered local red varieties planted in 2018: Turchetta, Recantina, Pataresca, and Corbinona. The Merlot and Cabernet Franc that are planted are part of a historical tradition in Veneto, brought of course by the French as early as 1797 to the region, during the invasion of Napoleon's troops. Soils are alluvial and volcanic across the board, with an interesting geological history dating back more than 150 million years. The Scalas are very committed to biodiversity in their vineyards and seed green manure between the rows as well as using agroforestry principles around the edges of the vineyards, planting hazel trees, elders, blackthorns, sorb, wild roses, and mayflowers, which provide nesting areas for local fauna as well as increasing the overall biodiversity of the plots.

In addition to being certified organic, the Nevio Scala estate is a member of the Vinnatur association of 170 natural growers from 9 European countries that maintains strict oversight on any and all inputs in its members' wines and conducts rigorous lab analyses. For more on Vinnatur, [visit this link](#).

Vines are pruned via doppio capovolto/cappucina and sometimes guyot.

Vinification

All grapes are hand-harvested and fermented spontaneously with indigenous yeasts. Concrete is used for most fermentations and wines are aged in concrete as well. Wines are neither filtered nor fined, and so₂ levels are kept low.

Wines

Blanko (NV)

The Blanko is the table wine of the Nevio Scala project; the intention is to create an easy-drinking white blend that showcases the whole of the estate. It is made of 70% Garganega, 20% Malvasia, and 10% Moscato from a plot of 5.4 hectares, pruned in doppio capovolto and guyot. After harvest, the grapes are softly pressed and left to ferment spontaneously in concrete. The blend is bottled the January after harvest and is released shortly thereafter. 12.5% ABV. Total so₂ 40mg/l

Diletto 2019

100% Garganega farmed on a plot of 3.4 hectares, pruned via doppio capovolto. Grapes are softly pressed and left to ferment spontaneously in concrete. This wine is aged on its lees in concrete for 9 months before bottling. 11.5% ABV. Total so2 21mg/l

Monemvasia 2019

100% Malvasia Istriana from a plot of 3.4 hectares, pruned in bilateral guyot. After harvest, grapes are put into steel tanks with their skins and macerate for 5 days. Then, the must is separated from the grapes and the wine completes fermentation in concrete tanks, where it ages for 9 months on lees. 12.5% ABV. Total so2 15 mg/l

Contame 2017

100% Garganega from a plot of 3.4 hectares pruned in doppio capovolto. After harvest, the grapes are brought to stainless steel tanks with their skins and are macerated for 14 days once fermentation begins. After the must is separated from the grapes, the wine rests for 18 months in concrete on lees, and then 12 months further in the bottle before release. 11.5% ABV, Total so2 10mg/l

Rugo (NV)

The Rugo is the sibling to the Blanko, an easy-drinking red blend. It is made of 30% Cabernet Franc, 50% Merlot, 5% Turchetta, 5% Recantina, 5% Corbinona, and 5% Pataresca, on a 5.4 hectare plot that is spur-cordon-trained and guyot pruned as well. After harvest, grapes are de-stemmed before pressing. A short maceration occurs while the wine ferments spontaneously and then a short aging period takes place in concrete before bottling in January. 13% ABV, Total so2 40mg/l